



SANTA MONICA

LATE NIGHT MENU

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS

served with chef's accoutrements, crème fraîche and potato blinis

Please ask your server about our daily selections

- WAGYU STEAK TARTAR • shaved foie gras, truffle-tarragon mayonnaise, toasted baguette 23
STEAK SALAD • marinated wagyu flat iron, truffle caesar, crispy shallot and garlic, potato crouton 28
GRILLED CHEESE • brioche, aged gruyère, emmental 10
TRUFFLE GRILLED CHEESE • brioche, Italian truffle cheese 12
GRILLED TUNA MELT • brioche, albacore tuna salad, aged gruyère 12
WOOD OVEN BAKED BRIE • baguette, Fermier Brie, truffle butter, truffle honey 18
CAPRESE SANDWICH • ciabatta roll, mozzarella, roasted tomatoes, pesto, olive oil, balsamic vinegar 12
WALLY'S HERO • ciabatta roll, Genoa salami, capicola, mortadella, prosciutto, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, olive oil, vinegar 13
AMERICAN HERO • ciabatta roll, turkey breast, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar 13
THE WALLY BURGER • Wagyu beef, brioche bun, aged gouda, watercress, heirloom tomato, caramelized onions, Wally's sauce, pickle, housemade ketchup, pommes frites 28
PIZZETTA CARBONARA • cotto, jalapenos, crème fraîche, scallions, mushrooms, soft egg 18
PIZZETTA BLACK TRUFFLE • black truffle porcini purée, truffle buffalo mozzarella, arugula 19
PIZZETTA BUFFALINA • tomato sauce, spicy pepperoncini, buffalo mozzarella 17
BABY GREENS • cherry tomatoes, house dressing 6
SKINNY POMMES FRITES • Wally's ketchup 9
TRUFFLE POMMES FRITES • grated parmesan, shaved burgundy truffles 22
TRUFFLE POTATO CHIPS 4

CHOCOLATE BOARD

preserves - honeycomb

- ASSORTED CHOCOLATES • selection of dark & milk chocolate with fruit and nuts 29

CHARCUTERIE & CHEESE

3 FOR 25 | 5 FOR 40

MEAT

whole grain mustard, pickled vegetables

PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

RED TABLE MEATS BIG CHET

pork - spiced, fennel, garlic

SAUCISSON SEC

pork - garlic, sea salt, peppercorns

ANGEL'S BISON SALAMI (ADD 5)

bison - bourbon and garlic, lean, umami

FUET

pork - garlic, white wine, umami

CHARLITO'S TRUFFLE SALAMI (ADD 5)

pork - black truffle, sea salt

JAMON SERRANO

pork - savory, lean, gamey

BRESAOLA

beef - lean, supple, rich

CHARLITO'S SALAMETTO PICANTE

pork - garlic, cognac, spicy, hot

"5" JAMON IBERICO BELLOTA (ADD 15)

pork - decadent, buttery, nutty, rich

CHEESE

BRILLAT SAVARIN

France / cow - creamy, buttery, velvety

CAMEMBERT

France / cow - fragrant, mushroom, rich

MEREDITH DAIRY FETA

Australia / sheep & goat- creamy, tangy, crumbly

PRAIRIE BREEZE CHEDDAR

Iowa / cow - tangy, sweet, crystalline

EPOISSES

France / cow - funky, rich, brothy finish

ESSEX BRABANDER

Netherlands / goat - sweet, nutty, caramel

MOLITERNO AL TARTUFO (ADD 5)

Italy / sheep - grassy, nutty, intense truffle

MARIN FRENCH PETITE TRUFFLE (ADD 5)

California / cow - creamy, truffle-studded, mushroom

MANCHEGO

Spain / raw sheep - nutty, fruity, sweet, bold

HOOKS 15YR CHEDDAR (ADD 15)

Wisconsin / cow - intense, rich, tangy

SWEET GRASS DAIRY GREEN HILL

Georgia / cow - velvety, mushroomy, decadent

SOFIA

Indiana / goat - soft, delicate, milky finish

CHIRIBOGA BLUE

Germany / cow - creamy, fruity, tart, earthy

OLD AMSTERDAM GOUDA

Netherlands / cow - nutty, creamy, brown butter